

Quarterly Garden Update

AMARILLO BOTANICAL GARDENS

Mad Hatter's Ball

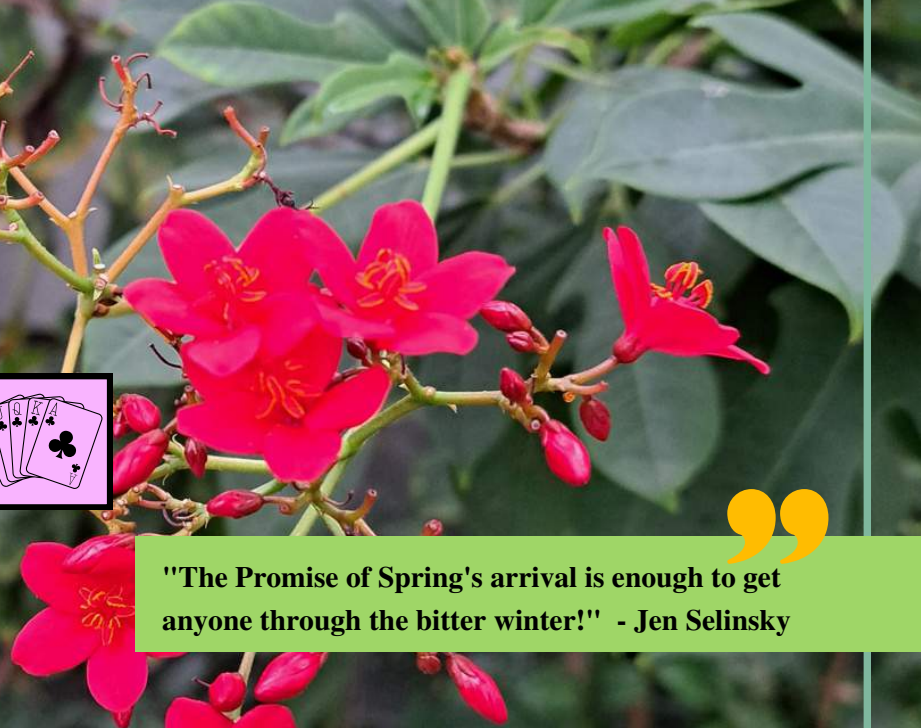


Mad Hatter 2023 was absolutely insane!!! From the costumes, turnout, decorations, food, and the drinks. This years Mad Hatter was truly a trip down the rabbit hole.

The Amarillo Botanical Gardens extends a very special thank you to the culinary uniqueness of Girasol Café and Bakery, for taking our event to the next level. Their ability to take an idea and and turn into a reality is truly extraordinary. Impressed by what you saw on the food and photo tables? Give them a call at (806) 322-0023 or shoot them and email at solgoodbakery@gmail.com to plan for your next catered event here at ABG!! Thank you to our main sponsors Reed Beverage for alcohol and Proffer surgical for monetary funds!!

Garden Wish List

Our Garden wish list continues to grow as we identify more areas for beautification and education. Your contributions, on every level, enable us to expand our Oasis in the Panhandle.



"The Promise of Spring's arrival is enough to get anyone through the bitter winter!" - Jen Selinsky



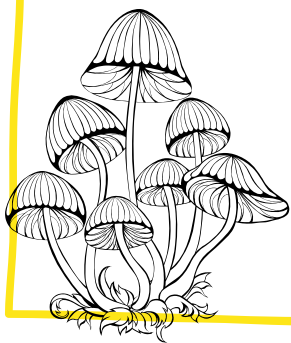
THAT'S AMORE VALENTINES DINNER

Thank you to all members, non-members and sponsors for joining us this past Valentines day for our first ever That's Amore Dinner. You all made it a huge success!!

A special thank you to our sponsors: Tara Fangman with Remax Town and Country, Belmar Bakery, Bar Z Winery and Soiree Planners.

FUN PLANT FACTS: MUSHROOMS

Did you know that when some mushrooms are exposed to ultraviolet light such, as sunlight or an ultraviolet lamp, they produce a nutritionally significant amount of Vitamin D2. White mushrooms, crimini or brown mushrooms, portabella mushrooms, and maitake mushrooms are excellent producers of Vitamin D2 when exposed to ultraviolet light. Mushrooms that have been exposed to UV light are the only source of Vitamin D on the produce aisle! Ask your produce buyer if they source mushrooms enriched with Vitamin D.



Missing Out on Events?

Join us on social media for all event, volunteer, and all garden updates.

Information changes, as fast as panhandle weather, so be the first to know when you follow us on Facebook at Amarillo Botanical Gardens or on Instagram @amarillobotanicalgardens



UPCOMING EVENTS:

Garden Fest

Come one, come all to this years Garden Fest!! On Saturday April 29th, 2023 from 8:30am to 3:00pm. We host over 27 local vendors that feature geranium sales, arts, crafts, food, homemade products, and more.

Have your own small business? We would love to have you this year give the gardens a shout

Admission is \$5.00 for all non-members and members get in free!!

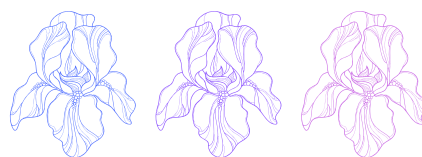


Iris Show

Join the North Plains Iris Society for this years iris sale this mothers day weekend.

Judging will begin on May 13th at 8:00am and the iris sale will begin at 2:00pm to 4:00pm get them while they last!!

For all additional information and questions please contact Bill Pittman Head of the North Plains Iris Society at bpit1968@gmail.com.



Volunteer Appreciation Dinner

The Amarillo Botanical Gardens invites all volunteers past and present to participate in this years Volunteer Appreciation Dinner June 29th, 2023.

We couldn't work the magic we do here in the garden without the help of volunteers like you, and we would love to repay the favor with a dinner in your honor.

Invitations will be sent by mail to all those registered in our volunteer book.



Music In The Gardens

Summer is just around the corner, and come summer comes outdoor concerts here at The Amarillo Botanical Gardens!!

Here is the June, July and August line up for your favorite bands and Amarillo food trucks. Music in the Gardens starts the first Thursday in June and will finish the last Thursday in August. Start and End times are from 7:00pm to 9:00pm every Thursday.

June Dates:

June 1st: James Cryver

Food: Yum Yum Hibachi

June 8th: Big G and the Trade Winds

Food: Yum in a Bun

June 15th: Insufficient Funds

Food: Brunch Truck

June 22nd: RAK-45

Food: BBQ Revival

June 29th: Solano Project

Food: Crave

July Dates:

July 6th: Lindsey Lane

Food: Yum Yum Hibachi

July 13th: Sadie's Rangers

Food: Saigon Seniorita

July 20th: Cameron James Smith (Monarch)

Food: Yum in a Bun

July 27th: Buster Bledsoe

Food: Food Asylum

August Dates:

August 3rd: Texas Junction

Food: TBD

August 10th: Kayla Richardson and Byron Roberts

Food: Cocina on the Go

August 17th: Touching Voodoo

Food: Saigon Seniorita

August 24th: Tennessee Tuckness

Food: Prissy's BBQ Truck

August 31st: Geezers Gone Wild

Food: Yolo's

!!Attention!!

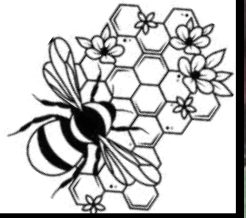
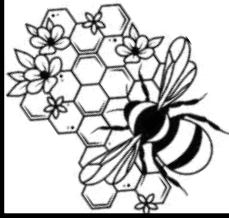
Have any old garden books lying around? Bring them to the Mary E. Bivins Tropical Conservatory library were they will find new life for all garden readers to enjoy!



Hard Working Ladies



In 2022 Sue Pennington the head of our education program here at ABG added a new addition to our garden. Most people wouldn't tend to think it would be important and overlook it, but it is the most crucial part of every garden, farm, or ecosystem in the world. BEES!! Sue has taken care of many hives since 2012 when she revisited her love of bee's and began keeping and caring for them. The species of bees that she cares for currently here at ABG is the Carniolan Honey Bee, also know as a bee keepers bestfriend, these bees are known for being very docile in nature. This past fall when Sue harvested from our hard working bees they made 2 gal. of honey!! When coming to visit our garden this upcoming spring please use caution and don't swat away or disturb our little garden helpers.



New and Upcoming Garden Projects:

- Amarillo Botanical Gardens is finally getting its own well water system!! Thanks to the generosity of the Stapleton Family ABG will no longer rely on the hard water of the Amarillo water system. We are excited to see how our plants grow with the new change in water quality.
- New observation beehive in learning garden coming soon!! Come take a look at the inside workings of natures mightiest pollinators!!
- A couple new trees and bushes have been planted on the entry terrace and in the leaning garden near the new party pavilion.
- Bird Garden (see pg. 6)
- ABG is expanding our gardens knowledge to you at home with a new Facebook video series. Come check it out at The Amarillo Botanical Gardens on Facebook!

April Showers,
bring May Flowers, and
the Gardens Spring time
Hours!!!

Spring is finally here!!!
Here are the new garden hours.
Monday - Friday: 9:00a to 5:00p
Saturday: 9:00a to 5:00p
Sunday: 1:00p to 5:00p



Herb Society



Don't have lunch plans? Come join the Amarillo Herb Society and learn how to enhance your cooking recipes with new flavor enhancing herbs. Looking to get more active this spring? Come get your hands dirty in the herb garden here at ABG and see the flavor of your labor with new herbs to be planted.

Herb Society will meet the 3rd Tuesday of every month from 11:30a to 1:00p.

Want to know more? Visit their website, Instagram, Facebook, or Email them for more information. We'd love to see you at our next meeting on 04/18/2023!!

Website:

<https://bit.ly/22amarilloherbs.com>

Instagram: @amatxherbs

Facebook: Amarillo Herb Society

Email: amatxherbs@gmail.com



Garden Wish List:

- Dry erase/cork board for the green house watering schedule.
- Go Pro for time lapse of the gardens over the various seasons.



Volunteer Spotlight: Moriah Murphy

This quarters volunteer spotlight has landed on a special young lady, Moriah Murphy!! Moriah's love for plants and our garden has traveled all the way from North Yarmouth, Maine where her and her husband Terrence are originally from. In true newsletter fashion I wanted to get the scoop from Moriah herself as to how and why she came to us all the way from Maine. Here is what she had to say, "Nobody taught me to like plants. It just happened. Whether that was painting or collecting the darlings, I couldn't get enough. I started and ran a farm stand for 5 years and worked at a greenhouse for 2 years. Through those years you could say my love and interest in plants grew. I'm always trying to share my love of plants with others and a way I am sharing that love is I am illustrating with watercolor a kids houseplant book @theplantingbook. Lets just say I'm prepping the garden bed for future garden lovers. So when my husband's job brought us from North Yarmouth, Maine to Amarillo, Texas I googled, where could I find plants? To my amazement Amarillo has a Botanical Gardens!? My heart could not have been happier! As soon I set foot on the property I felt at home. It has been an oasis to be in this community, make new friends, laugh, and get my hands in the dirt. Thank you Amarillo Botanicals Gardens for opening your gate to me. You truly have made me feel welcomed in your gardens. I will forever be grateful." We will truly miss a wonderful volunteer as their journey in Amarillo is coming to an end. Thank you Moriah for all your hard work dedication and love you planted here at

ABG.

-Moriah Murphy



In The Gardens with Greg Lusk

We are happy to be in spring mode again! Spring is the inevitable beginning of the cycle of life, and it should be celebrated. Although it has been a very dry and windy spring we as gardeners will make the most of it because we know the variable temps and winds will subside and summer will be here soon. Spring also means there is much to do in the garden, an endless number of opportunities to help make the most of the growing season. Each step has value, bringing us to another level taking the garden through the seasons highlighting plants in solo or as a chorus. Myself along with videographer Adrian Avila, have begun a new YouTube series “In the Gardens” which can be found on Amarillo Botanical Garden’s Facebook page. We intend to produce an instructional video each week that will highlight what we are doing each week here at the Amarillo Botanical Gardens. The videos are instructional and geared for the homeowners in our area. Our hope is our straightforward presentation will encourage local gardeners and homeowners to have confidence and increase their ability to garden in our climate. There are some great garden products out there, but our video series is based on doing as well as you can without depending on products for a long season of affordable gardening pleasure. Our first video dealt with preparing your grass for spring. I talked about both warm and cool season sod grasses and what to do now to have a quick green up and beautiful lawn. Next, we did a quick tutorial on pruning roses and perennials including ornamental grasses. I talked about why mulch is so important and some quick tips on pruning and caring for roses in the garden. We hope you will follow along each week and even feel free to make show requests. You are always welcome to come by and see just what we are doing each week and ask questions yourself. There are always opportunities and needs for volunteers in the garden so come and get dirty with us, we accept all skill levels.

Things to watch for in the Gardens; an expanded vegetable garden, a new Bird Garden is being installed, filling one of our last undeveloped spaces and the much-anticipated kinetic wind sculptures, sponsored by the Kersh family will be installed this summer. The delay on these Lyman Whitaker sculptures is due to the builders need to “beef up” their design to withstand our winds. The Bird Garden is sponsored by Diane Capell in memory of her late mother Ruth K. Phillips, Tim Jayroe in memory of Kaye Jayroe and Green Plains Design. This new garden will feature plants that are used by birds for food, shelter and nesting. It will be a very educational garden with lots of signage while providing a wonderful spot to sit and experience nature. More about this new garden in the next issue.

Installing these wonderful gardens and is just some of the many things we are doing here to make the most of the growing season. The Gardens are in a constant state of change with each passing week. Daffodils last week, Red Bud this week, and the cycle goes on. Please be sure to take advantage of the opportunity to experience our Gardens yourself as we strive to provide beauty, education, and experiences here at the Amarillo Botanical Gardens.



Seasonal Recipes

Tired of the 4 typical Pizza delivery places? Look no further than your local grocery store and your very own kitchen! I know that I'm constantly looking for something new to make at home that is easy, delicious and new. Pizza is a staple in most family homes either store bought or store made. Switch it up this season and try something new that your stomach and family will for sure thank you for.

Home made Sausage Pizza with Spinach Salad!

Ingredients:

- 1 pound pizza dough, at room temperature
- All-purpose flour, for dusting
- 1 tablespoon extra-virgin olive oil
- 1/2 pound sweet Italian sausage, casings removed
- 3/4 cup whole-milk ricotta cheese
- 1/2 cup shredded mozzarella cheese 1/2 cup shredded provolone cheese
- 1/3 cup grated parmesan cheese
- 2 cloves garlic, minced
- 1/4 teaspoon dried oregano
- 1/2 small red onion, thinly sliced
- 4 cups baby spinach (about 2 1/2 ounces)
- 1 small bulb fennel, trimmed, cored and thinly sliced
- 1/2 cup chopped roasted red peppers
- 3/4 cup quartered marinated artichoke hearts, drained and halved
- 1 tablespoon red wine vinegar
- Kosher salt and freshly ground pepper
- Red pepper flakes, for topping

Directions:

Make the pizza: Place an inverted baking sheet or pizza stone on the lowest oven rack; preheat to 475 degrees F. Stretch the pizza dough into an 11-by-15-inch rectangle on a floured piece of parchment paper; trim any excess paper around the dough. Transfer the dough (on the parchment) to a pizza peel or another inverted baking sheet and slide the dough and parchment onto the hot baking sheet. Bake until browned in spots, 10 to 12 minutes. Meanwhile, heat the olive oil in a medium skillet over medium-high heat. Add the sausage and cook, breaking it up into pieces with a wooden spoon, until no longer pink, about 4 minutes. Remove the crust from the oven. Spread the ricotta on top, leaving a 1-inch border. Sprinkle with the mozzarella, provolone and parmesan; top with the sausage and garlic. Return the pizza to the oven and bake until the cheese is bubbling, 8 to 10 minutes. Sprinkle with the oregano.

Meanwhile, make the salad: Soak the red onion in ice water for 10 minutes, then drain. Toss the spinach, fennel, roasted red peppers, artichoke hearts and red onion in a large bowl with the vinegar and olive oil; season with salt and pepper. Top the pizza with the salad and cut into pieces. Sprinkle with red pepper flakes.



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